Substitute form 1449A/PTO						Complete if Known				
						Application Number	10/840,075			
STATEMENT BY APPLICANT						Filing Date	May 6,2004	May 6,2004 Farkas et al.		
						First Named Inventor	Farkas et al.			
						Group Art Unit	3742			
						Confirmation No.:	7858			
Sheet			of			Attorney Docket Number	5051-636			
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